

Remove the papery husk and combine all fruits with water in a food processor.

Using the plastic attachment for your food processor, process the fruit into a slurry. This can also be done by hand mashing.



Viable seeds will settle to the bottom as they become loosened from the flesh of the fruit.

Pour off pulp, add water and repeat until seed is clean. Drain water and allow to dry on a coffee filter or paper plate.



Store seeds for up to 6 years in an airtight container in a cool, dark location.

CREDITS

https://sowtrueseed.com/products/tomatillo-green-organic?_pos=2&_sid=37bc61b79&_ss=r

<https://www.seedsavers.org/learn#growing-guides>

<https://www.theawl.com/2015/06/eat-the-tomatillo/>

<https://tidythegarden.com/how-to-store-tomatillos/>

<https://www.nytimes.com/2010/09/13/health/nutrition/13recipehealth.html>

Seeds: <https://www.thegraciouspantry.com/your-guide-to-tomatillos/>

Seeds: <https://cyclefarm.net/2014/02/04/saving-seed-tomatillos/>



TOMATILLO

“Green”

(*Physalis ixocarpa*)

RPLMN.ORG/SEED



Plan a seed.

**Backyard Bounty Urban
Homesteading Meetup**

History Center
of Olmsted County



101 Second Street SE, Rochester, MN 55904
507.328.2309 | www.rplmn.org

HOW TO GROW



Start Indoors: 6 weeks before last frost



Germination: 14 Days



Plant Outdoors: 24-36" Apart



Light: Full Sun

Start seeds indoors, planting them ¼ inch deep in potting soil in full sun or under lights. Grow at least two plants to ensure successful pollination.

Transplant to outside garden or container when air temperatures warm to the upper 60's.

Tomatillos sprawl, so cage or support to keep spacing compact.



HOW TO HARVEST

Tomatillos are ready to eat when papery husks turn brown and split open, about 70-80 days after transplant.



Avoid letting fruits turn yellow and soft for best flavor.

Store unhusked in paper bags in the refrigerator for a few weeks or in a basement or root cellar for up to 3 months.

HOW TO EAT

Tomatillos are eaten raw or cooked. Remove husks and rinse off sticky coating before use.

Try serving grilled or roasted. Popular in Mexican cooking, green varieties are essential in salsa verde, and may also be added to guacamole, soups and stews.



HOW TO SAVE SEED RATING: EASY

Tomatillos are annuals, and are insect pollinated. The easiest way to save pure seed is to grow only one variety of tomatillo in your garden at a time.

If growing more than one variety, they must be separated by at least 800 feet to prevent cross-pollination or hand pollination methods must be used.

Tomatillo seeds can be harvested when the fruit is ready to eat. Several ripe fruits should be collected from each plant.

